

# CHÂTEAU DE PANIGON

- Cru Bourgeois - AOC Médoc -



## VINTAGE 2016

### TERROIR

The property benefits from one side of the Atlantic Ocean influences, the other of the presence of the Gironde estuary, providing favorable weather conditions for the development of grape varieties and a maturity of grapes. The vineyard grows on gravel mounds worthy of the best soils of the Medoc. Composed of 45% Cabernet Sauvignon, 50% Merlot and 5% Petit Verdot, the vineyard flourish hillocks on some of the best terroirs in the Medoc. Today the Chateau estate is composed of 90 hectares in the AOC Medoc region grouped around and about the domain, of which 53 hectares are planted with vines producing wine at the moment.

### HARVEST

With manual and mechanical noting by parcel.

### AGING

Barrels 100% (33% new barrels), during 12 months.

### MATCHING FOOD

Grilled rack of lam, red meat, ceps in parsley, grilled duck breast and strong cheeses.

### TASTING COMMENTS

With this tasting, the eye is immediately attracted to the intense red color of the Château de Panigon 2016.

The nose is a complex mixture of cherry, raspberry and subtle spices that blend into aromas of toasted brioche and scents stemming from the cedar.

Very pleasant on the palate, with volume and roundness, this wine also has an elegant and long structure that gives it added sharpness and character.

This distinguished wine is also very generous and graceful and is a vintage that will age well.

Edouard Lambert, Enologist  
BOISSENOT Wine Laboratory

### REWARDS

90/100 Wine Enthusiast

90/100 Andreas Larsson

Golden Medal - Decanter Asia 2019 - Score 95

Golden Medal - Gilbert et Gaillard 2018

Golden Medal - CWSA Best Value 2019

Golden Medal - Japan Awards 2020

Golden Medal - Singapore competition

Silver Medal - Concours Mondial de Bruxelles 2020

Silver Medal - Mundus Vini 2019

Silver Medal - WWSA (GB) 2019

Bronze Medal - Bordeaux 2020

Bronze Medal - Macon 2019

Bronze Medal - IWC 2019

Bronze Medal - Decanter 2019

Wine from vineyard certified as having  
High Environmental Value



PRODUCT OF FRANCE